

The  
Lodge  
Club  
*pudding*



Supper Friday 12<sup>th</sup> September 2014

a tiny starter & main meal will be served to you,  
to allow room for extensive puddings, ha! ha!

To start.....

Pea & Ham Soup, flat leaf parsley & a little bread  
Black Pudding Tower, rosti cake, smoked applewood bacon & hollandaise  
Salmon & Dill Fishcake, cool caper sauce & lamb's leaf

To follow.....

Smoked Haddock Mornay, crush baby potatoes & savoy cabbage  
Devilled Lamb's Kidney's, pot gravy, mini roasters & baked carrots  
Braised Beef, claret & shallots, buttered leeks & twice cooked hand cut chips  
Blacksticks Blue Cheese & Walnut Soufflé, mediterranean vegetable medley(n)

To finish.....

First puddings (The Autumn Garden Ones)  
Plum Galette, Greengage Crumble, Eve's Pudding, jugs of hot custard

Second desserts (The Historic Ones)

Eton Mess, Cambridge Burnt Cream with lavender sugar, Lemon Syllabub

Third wave (The "saved the favourites to last" Ones)...."come on, you can do it"

Belgium Chocolate Brownie, Pineapple baked in white rum & brown sugar ,  
Salted Caramel & Ice Creams

£ 20.75

Usual coffee & tea service from £2.25

Next Pudding Party – Friday 16<sup>th</sup> January 2015 – “The Winter Warmers”

BLAKELANDS  
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